

## Can a Suffragette Boil Eggs? She Can, and Club Proves It

Dining Room of New Club House Will Show That Politics and Domesticity Can Be Mixed Without a Tragedy.

**By Marguerite Moers Marshall.** Tom Murray, gastronomic expert, once made history by declaring that there were 100 different ways of cooking eggs and 100 different ways of preparing soup.

The Woman Suffrage party has considered three hundred ways of reaching a voter through his stomach, and the result is seen in the meals prepared at No. 129 West Eighty-first street, the suffrage clubhouse of the Fifteenth Assembly District, and, incidentally, the first woman's political clubhouse in America.

Mrs. Sophia Kremer, the acting district leader, and the originator of the clubhouse idea, told all about it to-day. In a single phrase, it is a plan of conversion by cookery.

"Can suffragists cook?" Mrs. Kremer echoed indignantly. "I should rather think they could. Nine-tenths of all the suffragists I know are happy wives and mothers and housekeepers. They may have servants, but each gives to her household that supervision that requires personal knowledge of every detail."

**WILL PROVE THAT POLITICS AND DOMESTICITY MIX.**

"Now the basic principle of our suffrage clubhouse is to prove that women can successfully combine politics and domesticity. All the meals served here will be cooked on the premises, and this includes each individual dish. We shall can our own fruits and even our vegetables. Not one piece of delicatessen or grocery store canned goods will ever be found in our kitchen. The watchword of the whole undertaking will be 'home-made.'

"This was the menu for last night's dinner:

Corn Soup  
Deviled Crabs Creamed Chicken  
Sweet Corn Summer Squash  
French Fried Potatoes  
Romaine Salad  
Ice Cream  
Tea  
Coffee

This dinner was only 40 cents, and if I do say it, the dishes were delicious. You see, all our food and milk and eggs and vegetables come fresh from the country every day. We have suffrage friends who are farmers, and they let us have their products at a cost no greater than we should have to pay for the cold-storage offerings in the city markets.

"Pure food will be our slogan. Indeed, one of the reasons why many women want the vote is to protect themselves and their families from slow poisoning by improper food supplies put on the market by the great dealers. Not only will all our dishes be perfectly cooked, but we shall see that the raw materials are the best money can buy. That is an important part of good housekeeping."

**SUFFRAZIE YELLOW IN THE COLOR SCHEME OF MENUS.**

"And will you sell any of these table delicacies over your restaurants?"

"Yes, indeed," replied Mrs. Kremer. "There are Penfield cherries, named for Mrs. William Warren Penfield, the acting-chairman of our party, who put them up. The cherries are beautiful, each one whole and firm, and they were laid with raspberries and peach Nathan, named for other officers, and contributed by members of the party. Besides, on the premises we shall make quantities of suffrage orange marmalade, which is a special variety, of the most beautiful suffrage yellow, and not to be duplicated anywhere in the city. Then we shall have anti-suffrage lemon jelly, made by boiling the lemons with a quantity of sugar and not a drop of gelatin or other adulterant near them. I don't think I need explain its name."

"We have special delicacies in our restaurant, too. There is the Woman Suffrage Party cake, a sort of layer cake with orange marmalade spread between and whipped cream on top. There is our suffrage ice cream, which we make with the yolks of eggs, giving it a beautiful yellow color and a velvety consistency. And there are a score of other specialties."

"We serve breakfast between 5 and 8 o'clock, from 12 to 1:30, and dinner from 4 to 5:30. We also serve afternoon tea. We had ever so many men drop in already, and they all say they'll come again."

**OTHER FEATURES PLANNED FOR NEW CLUB HOUSE.**

And really the little dining room is immensely attractive, with the immaculately shining doors and sideboards, its dainty napery and silverware, and in the centre of each table a candle with a fetching yellow silk shade. All the glassware is stamped "Votes for Women." The big picture on the front of the house is fitted up as a library, its walls hung with the pictures of all the suffrage leaders and all manner of "cause" literature scattered about. A woman's exchange is to be opened in the basement, where the cook and the Japanese Butler now hold sway, and one may buy lace, water-color drawings and a variety of delicate needlework in addition to the suffrage jewels and novelties.

The three upper floors are for lodgers and there is a plan to give over the top floor exclusively to college girls. There are more than 2,000 members of the Woman Suffrage Party in the Fifteenth District, and they are all immensely interested in the new club



WOULD TAKE A NEW WIFE,  
SO ADVERTISES FOR OLD.

Hasson Has Picked Out Mate, but  
Doesn't Know If Former  
Is Living or Dead.

William P. Hasson of No. 159 Summer avenue, Williamsburg, wants to marry, but he does not know whether his first wife is living or dead. To comply with the law he yesterday advertised in a newspaper, requesting information that may enable him to secure a marriage license.

Eleven years ago Hasson married Elizabeth Kirschner. They lived at No. 421 Fourteenth street, Manhattan. After the birth of a boy, a year later, they quarreled and Mrs. Hasson left, taking the baby with her. The following year the son was brought home while the father was at business and is at present living with his father.

**FIND WOMAN'S BODY IN BAY.** The body of a woman was found in the bay off the south end of Governor's Island yesterday afternoon. The woman, who had apparently been in the water three weeks, was about thirty years old, five feet two inches tall, weighed about 125 pounds, had reddish hair and was clothed in a white lace shift-waist; white and blue striped petticoat, black stockings, white cotton undergarments and no shoes.

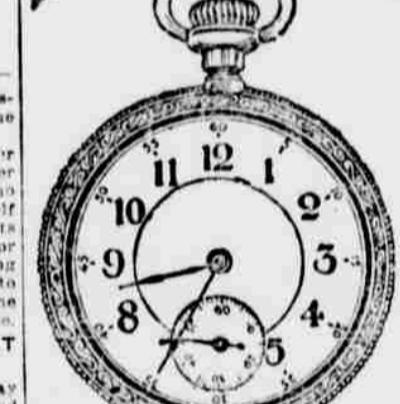
**"Just Say"**  
**HORLICK'S**  
It Means  
Original and Genuine  
**MALT MILK**  
The Food-drink for All Ages.

More healthful than Tea or Coffee. Agrees with the weakest digestion. Delicious, invigorating and nutritious. Rich milk, malted grain, powder form.

A quick lunch prepared in a minute. Take no substitute. Ask for HORLICK'S.

**Others are imitations.**

**KEENE'S**



**Guaranteed \$6 Gold Filled Watch**

Ladies' and Gentlemen's Sizes

CHARLES A. KEENE

Watches, Diamonds, Jewelry,  
150 Broadway New York

Open until 6 P.M., Saturdays included.

**HALF PRICE SAILORS.**

Roll a haddock or similar fish in salted water till tender. Remove the bones. Cut into small pieces and sprinkle with lemon juice. Then add chopped celery in equal parts, and mix with mayonnaise dressing. Put mayonnaise on top, and garnish with olives and sliced beets.

**HALF PRICE SAILORS.**

Peel the orange and grate the skin into the flour. Cream the butter and sugar. Stir all together, with enough water to make dough of the right consistency, and bake until crisp. Sprinkle with sugar.

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